

B·A·Z·A·A·R WEEKEND BRUNCH

Add on bottomless prosecco, draft beer, mimosa or mocktails for £29 / or Champagne for £58

◆ SNACKS & CHAATS ◆

Samosa Chaat (ve) (G) 7.75
Punjabi vegetable samosa, curried white peas, tangy tamarind chutney

Aloo Mattar Tikki Chaat (V) 8.50
Spiced green pea potato cake, chickpea vermicelli and chutneys

Smoked Pineapple & Kasundi Chaat (ve) 8.00
Caramel puffed rice

Mirchi Vada Chaat (V) 7.50
Crisp fried Padrón peppers, tamarind, coriander chutney

Tandoori Chicken Chaat 8.00
Red onion, green chilli, and coriander

◆ EGGS ◆

Bun Omelette (V) (G) 8.00
Masala omelette, folded and served on a home-baked brioche bun

Bombay-style Scrambled Eggs (V) (G) 10.00
Turmeric and ginger, layered paratha

Bangla Scotch Egg (V) (G) 10.50
Soft boiled egg wrapped with Bengali spiced vegetables, beetroot and raisin

◆ PUDDINGS ◆

Carrot & Ginger Toffee Pudding (G) 7.25
Banana ice cream

Rasmalai Tres Leches (G) (N) 9.50
With soft saffron whipped cream & almond

Pistachio Kulfi (N) 6.50

Sorbet or Ice Cream 5.50

(G) = Contains Gluten (V) = Vegetarian (ve) = Vegan (N) = Nuts
(veo) = Vegan Option Available (C) = Cinnamon Bazaar Special

◆ BAZAAR PLATES ◆

Masala Grilled Sea Bream 12.50
Curry leaf & lime crumble, green mango chutney

Kasturi Chicken Tikka 11.50
Diced legs, yoghurt, garlic & fenugreek leaf

Chole Bhature (G) 11.75
Deep fried soft leavened bread with spiced chickpeas

Dabeli (V) (N) (G) 11.50
Cumin brioche filled with tangy peas and peanuts, chutneys

Double-cooked Pork Belly (G) (C) 15.50
'Koong' style with curried yoghurt

◆ CURRIES & BIRYANIS ◆

Malabar Boatman's Shrimp Curry (C) 19.50
Kokum berry, steamed rice

Robibarar Mangsho 18.00
Traditional Bengali style weekend special lamb curry

Lucknow-style Chicken Biryani 16.50
Burhani raita

Saag Paneer (V) 15.75
Punjabi style paneer in spinach and garlic sauce

Boiled Egg Curry (V) 12.00
Calcutta style, kachumber salad

Tandoori Chicken 17.00
Whole tandoori poussin with rich tomato fenugreek sauce

Root Vegetable Biryani (V) 14.50
Hyderabadi-style, burhani raita

◆ SIDES ◆

House Black Dal (V) (C) 6.50

Seasonal Greens (ve) 6.75
Stir-fried with garlic & cumin

Roti or Plain Naan (G) 4.00

Peshawari Naan (N) (G) 7.00

Steamed or Pilau Rice (ve) 3.00



Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.



SUNDAY BRUNCH T&C'S

Brunch will be available every Sunday from 2nd April.

We have a DJ in the house! - they will be playing in 2 sets of 90 minutes each.

1.5-hour dining period will be allocated to every booking that reserved the Bazaar Brunch & Bottomless feast.

Top ups or new drink orders will only be taken when the previous drink is finished.

Bottomless drinks can only be accommodated for groups of up to 8 people.

Last drink order will be taken 15 minutes prior to finishing.

For groups of 8 people and above, please refer to our group dining policy.

Any dietary requirements or requests must be pre-arranged at the time of booking.

Drinking to excess will not be permitted and participants are required to always drink responsibly (www.drinkaware.co.uk).

Alcohol will be served in accordance with guidelines and a proof of ID must be produced if requested.

Management reserves the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time without notice.